



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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#### HORS d'OEUVRES AND CANAPÉS FOR HOLIDAY LUNCHEONS AND DINNERS

As appetizers for holiday luncheons and dinners, hors d'oeuvres and canapés are very popular items, says the U. S. Fish and Wildlife Service. Fish and shellfish lend themselves very well for these popular appetite stimulators and there is such a wide variety from which to choose.

Hors d'oeuvres and canapés may be made from fresh, frozen, canned, or smoked fish and shellfish. They should be easy-to-prepare, tasty, and varied in shape, color, and texture. These popular appetite stimulators should be arranged artistically on attractive trays. Some suitable and appropriate garnishes are celery, radish roses, olives, and pickles.

Four interesting hors d'oeuvres and canapés suggested by the home economists of the Bureau of Commercial Fisheries are Lobster Stuffed Eggs, Rockfish Pecan balls, Sardine and Egg Spread Appetizers, and Scallop Aspic Canapés.

#### LOBSTER STUFFED EGGS

1 pound cooked lobster meat	1 tablespoon chili sauce
1 teaspoon grated onion	2/3 cup mayonnaise or salad dressing
1 teaspoon chopped green pepper	1½ dozen hard-cooked eggs
1 teaspoon chopped pimiento	Parsley

Chop lobster meat. Add onion, green pepper, pimiento, chili sauce, and mayonnaise. Chill. Cut eggs in half lengthwise and remove yolks. Place lobster mixture in egg whites. Garnish with parsley. Makes 36 canapés.

### ROCKFISH PECAN BALLS

$\frac{1}{2}$ pound rockfish fillets	Dash garlic salt
2 cups water	$\frac{1}{2}$ teaspoon grated onion
$1\frac{1}{2}$ teaspoons salt	1 drop tabasco
3 ounces cream cheese	$1\frac{1}{2}$ teaspoons lemon juice
$\frac{1}{4}$ teaspoon salt	2 tablespoons chopped parsley
$\frac{1}{2}$ cup finely chopped pecans	

Place fillets in boiling salted water. Cover and return to the boiling point. Simmer for 10 minutes or until the fish flakes easily when tested with a fork. Drain. Remove skin and bones. Flake. Soften cream cheese. Blend in seasonings, lemon juice, parsley, and fish. Portion fish mixture with a teaspoon. Shape into small balls. Roll in pecans. Chill until firm. Serve on toothpicks. Makes approximately 36 balls.

### SARDINE AND EGG SPREAD APPETIZER

1 can ( $3\frac{1}{4}$ ounces) Maine sardines	$\frac{1}{4}$ cup mayonnaise or salad dressing
$\frac{1}{2}$ cup grated egg yolk	
1 tablespoon lemon juice	Crackers, toast, or bread
Dash Worcestershire sauce	Paprika

Drain sardines. Flake. Combine all ingredients except crackers. Blend into a paste. Spread on crackers, toast, or bread. Garnish with paprika. Makes approximately 36 canapés.

### SCALLOP ASPIC CANAPÉS

1 pound scallops, fresh or frozen	1 teaspoon sugar
1 quart boiling water	$\frac{1}{2}$ teaspoon salt
2 tablespoons salt	$\frac{1}{2}$ teaspoon Worcestershire sauce
2 tablespoons unflavored gelatine	$\frac{1}{2}$ teaspoon onion salt
$\frac{1}{2}$ cup cold water	2 tablespoons lemon juice
$1\frac{3}{4}$ cups tomato juice	36 1-inch paper muffin cups
36 Melba toast rounds	

Thaw frozen scallops. Cut into halves or thirds, depending on size, to make 36 one-half inch pieces. Place in boiling salted water. Cover and return to the boiling point. Simmer for 3 to 4 minutes, depending on size. Drain and remove any shell particles. Soften gelatine in cold water for 5 minutes. Heat tomato juice to the boiling point; add gelatine and stir until dissolved. Add seasonings and lemon juice. Place a scallop piece in each muffin cup; fill cups three-quarters full with gelatine mixture. Chill until firm. Unmold on Melba toast. Yield: 36 canapés.

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